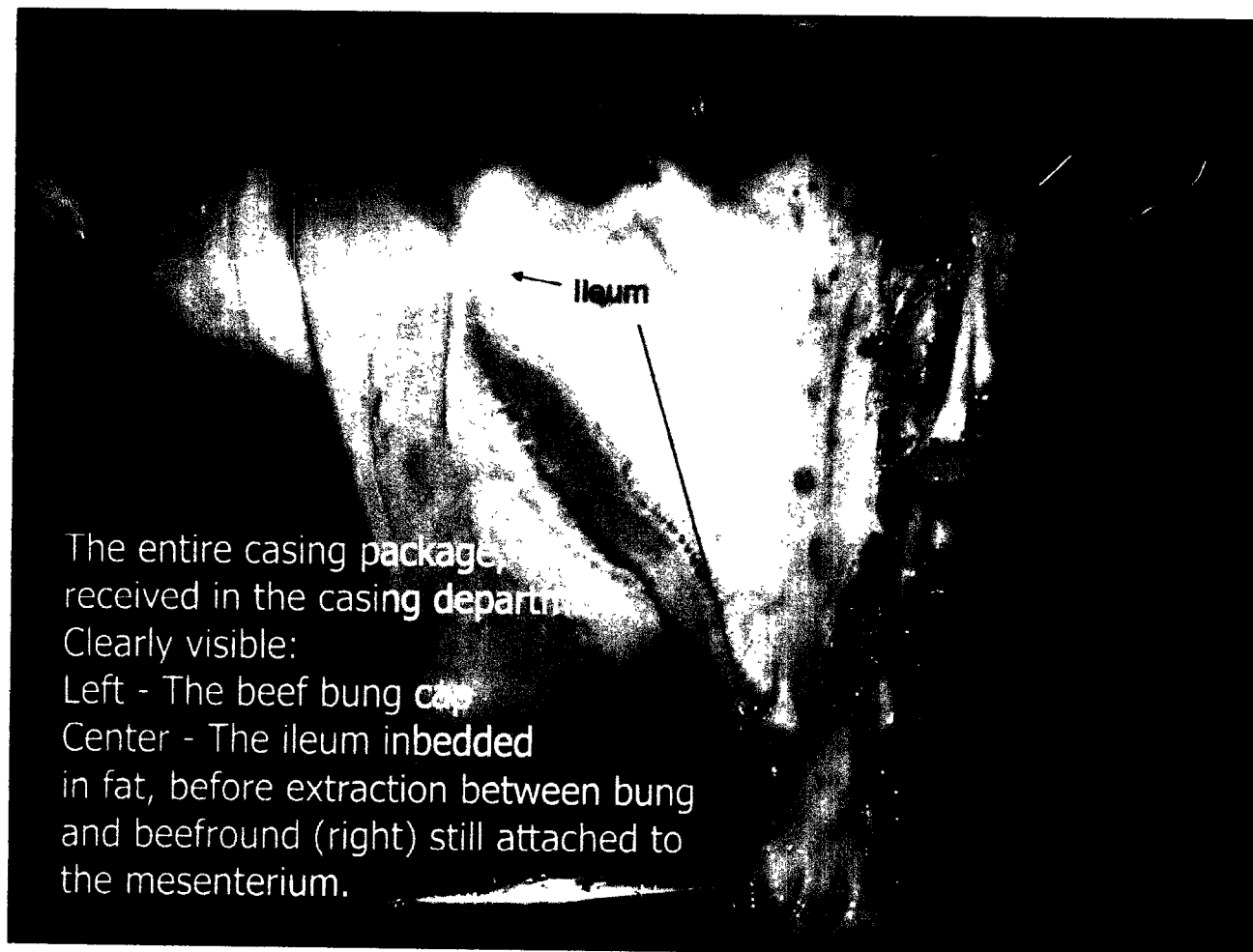


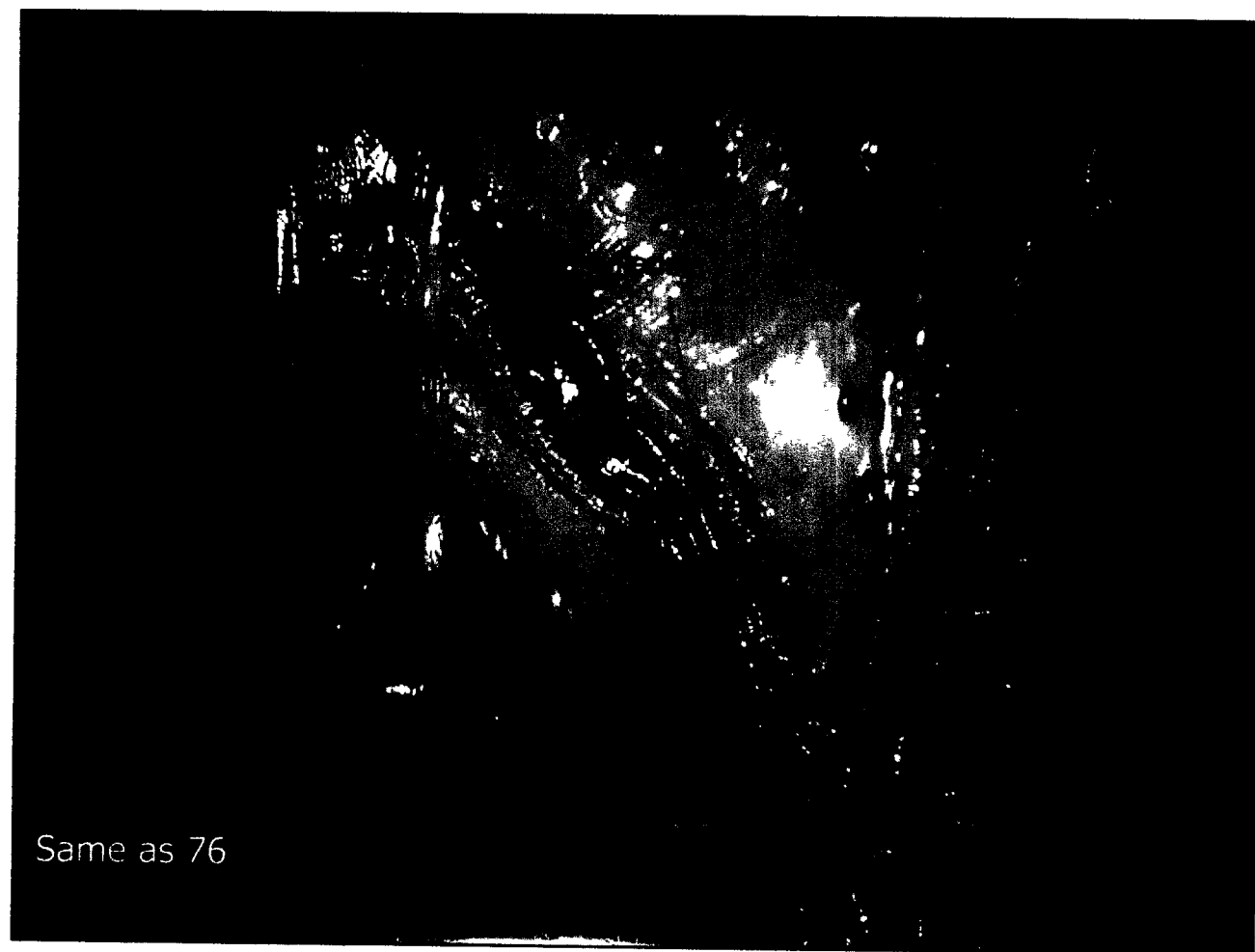
Details of Beef Casing Production in Brazil

ELIMINATING THE DISTAL ILEUM

How to identify Ileum if produced

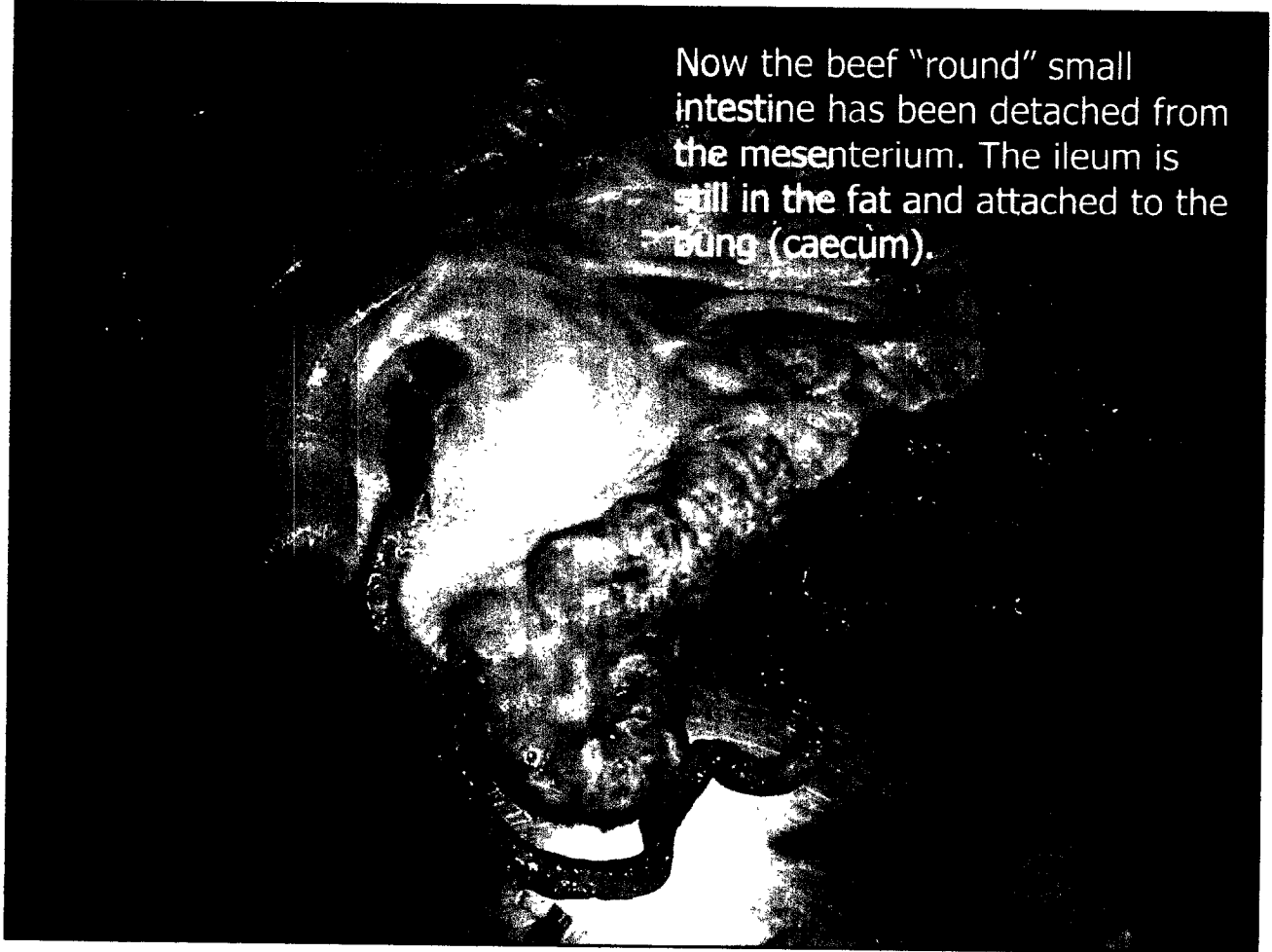


The entire casing package,
received in the casing department.
Clearly visible:
Left - The beef bung cap
Center - The ileum inbedded
in fat, before extraction between bung
and beefround (right) still attached to
the mesenterium.



Same as 76

Now the beef "round" small intestine has been detached from the mesenterium. The ileum is still in the fat and attached to the bung (caecum).

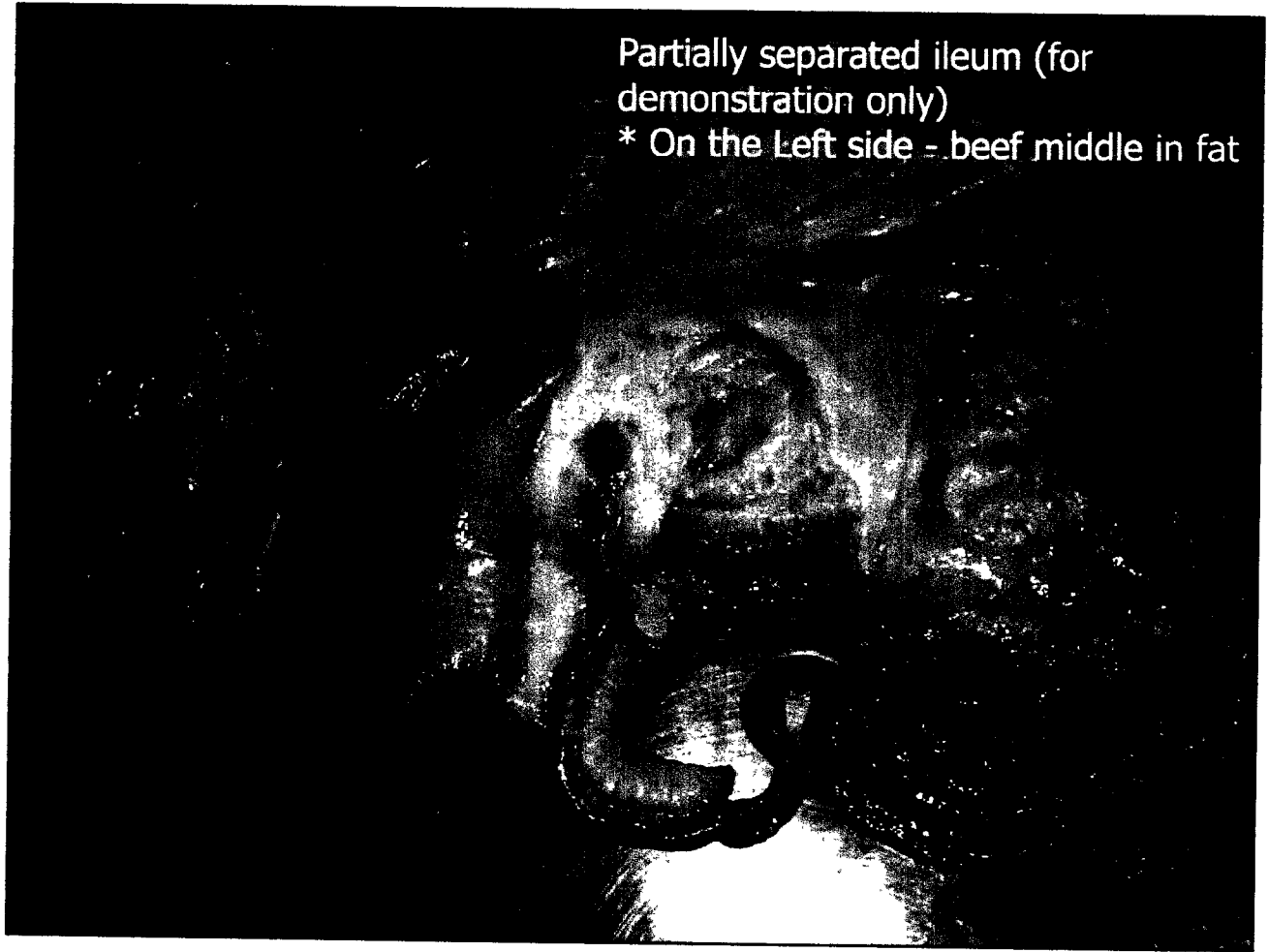




Same as 78

Partially separated ileum (for
demonstration only)

* On the Left side - beef middle in fat

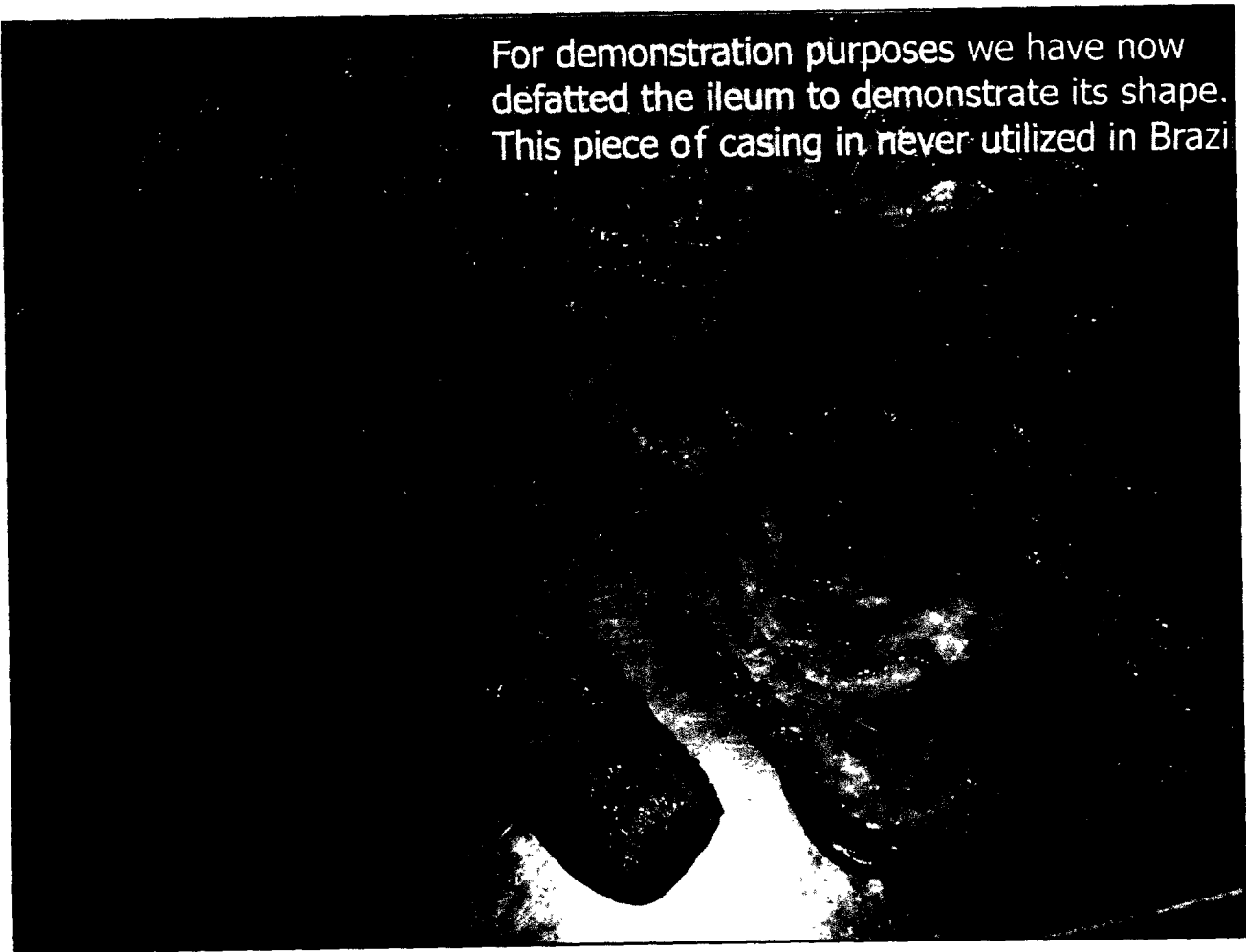


The beef bung has now been defatted.
You can see the entire ileum in fat.
**This portion is always discarded
together with the fat from the beef
bung. Approx. 70 cm.**
It is cut at the entrance of the bung and
on the other end along the beef round
bagging.





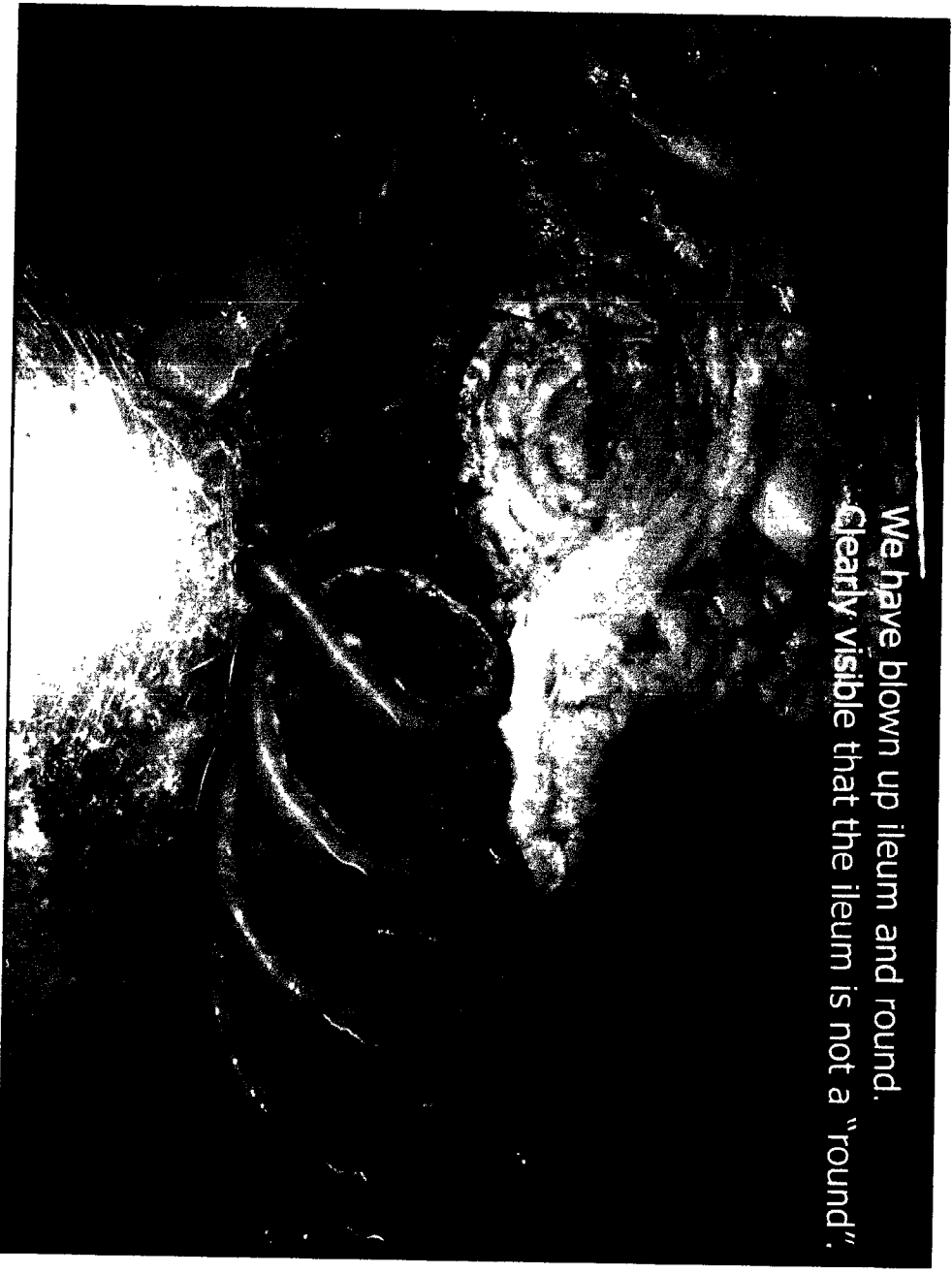
For demonstration purposes we have now
defatted the ileum to demonstrate its shape.
This piece of casing is never utilized in Brazil

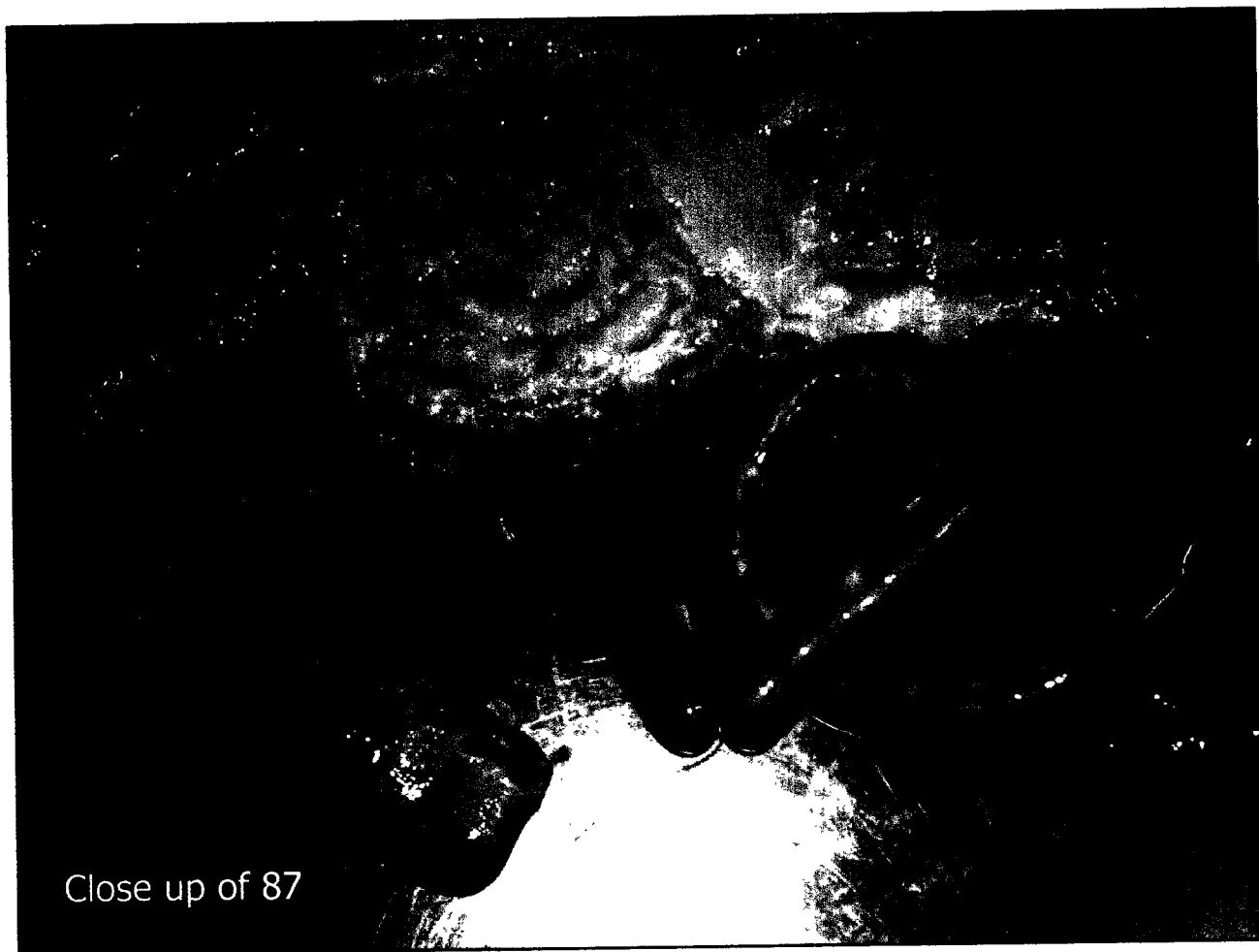


We have demonstratively tied the
ileum where normally it is cut.

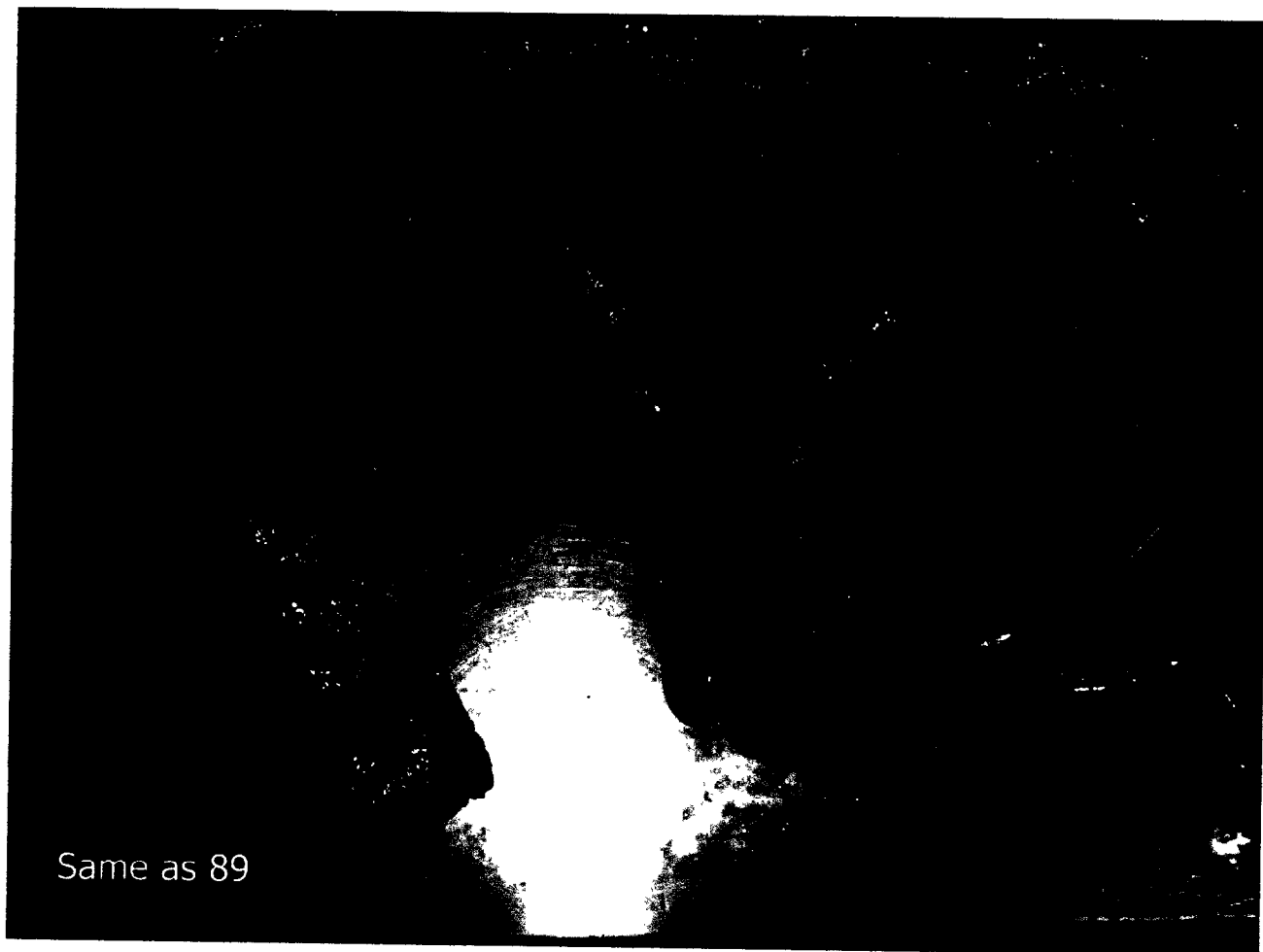


We have blown up ileum and round.
Clearly visible that the ileum is not a "round".



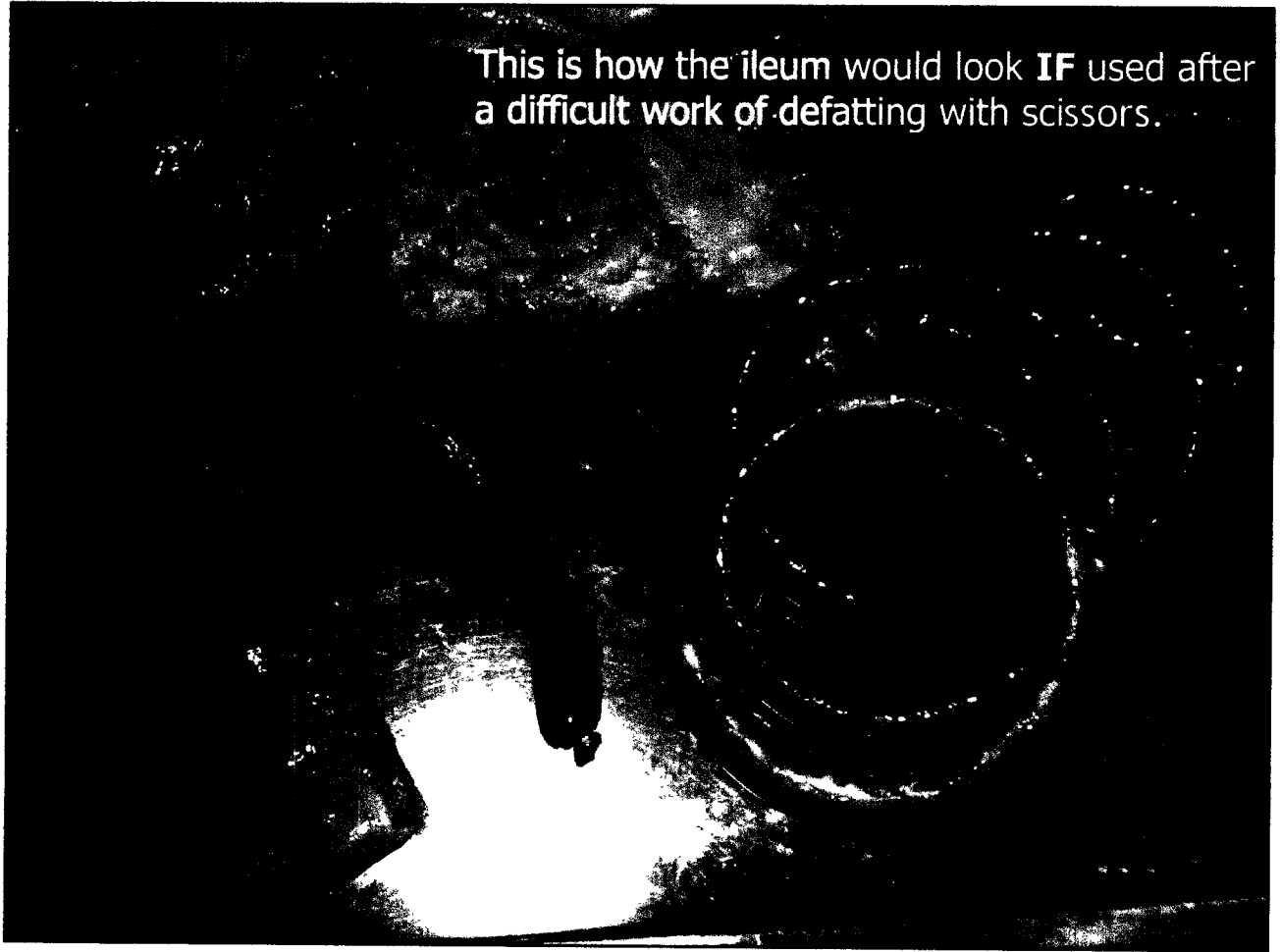


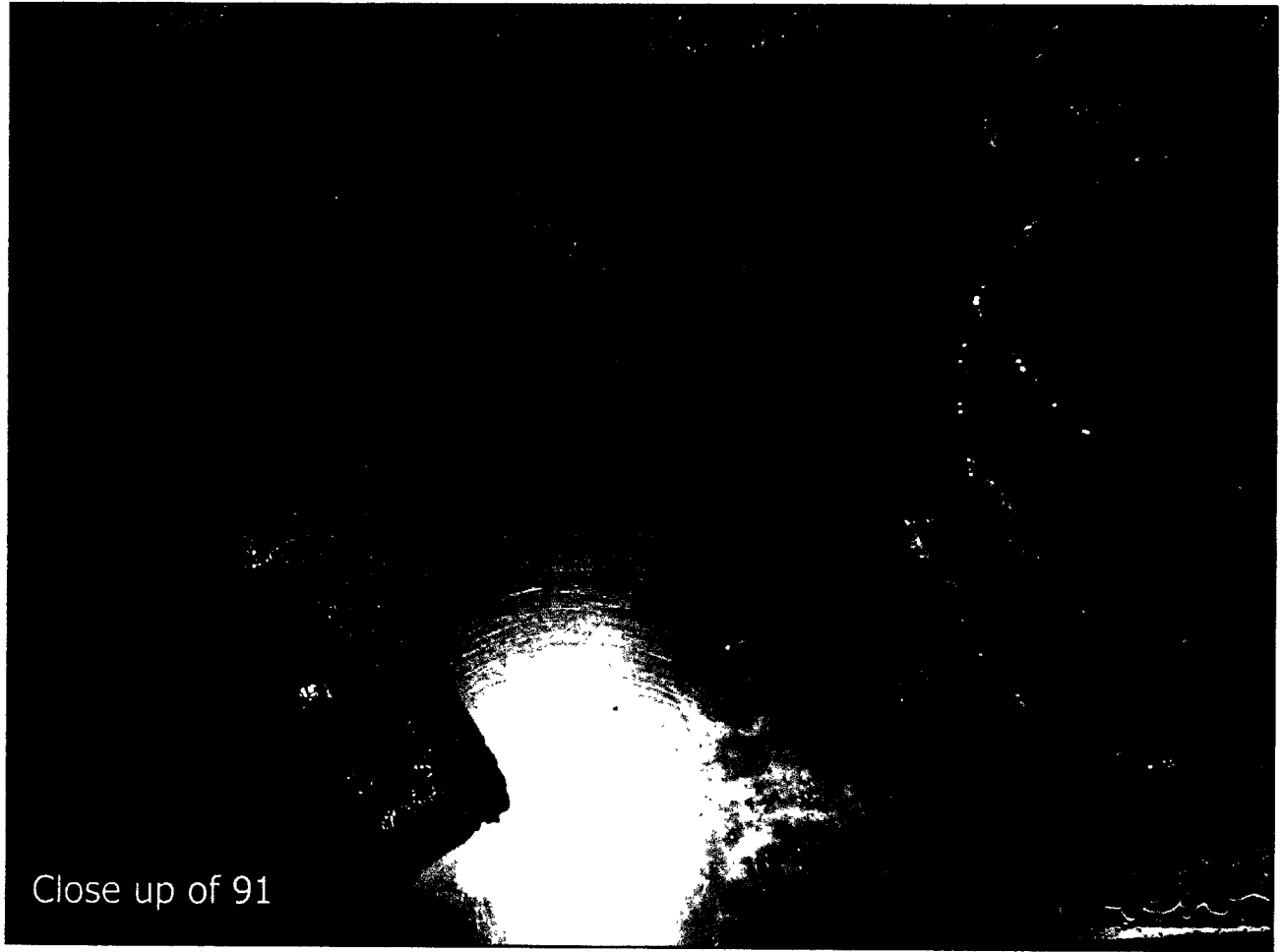
Close up of 87



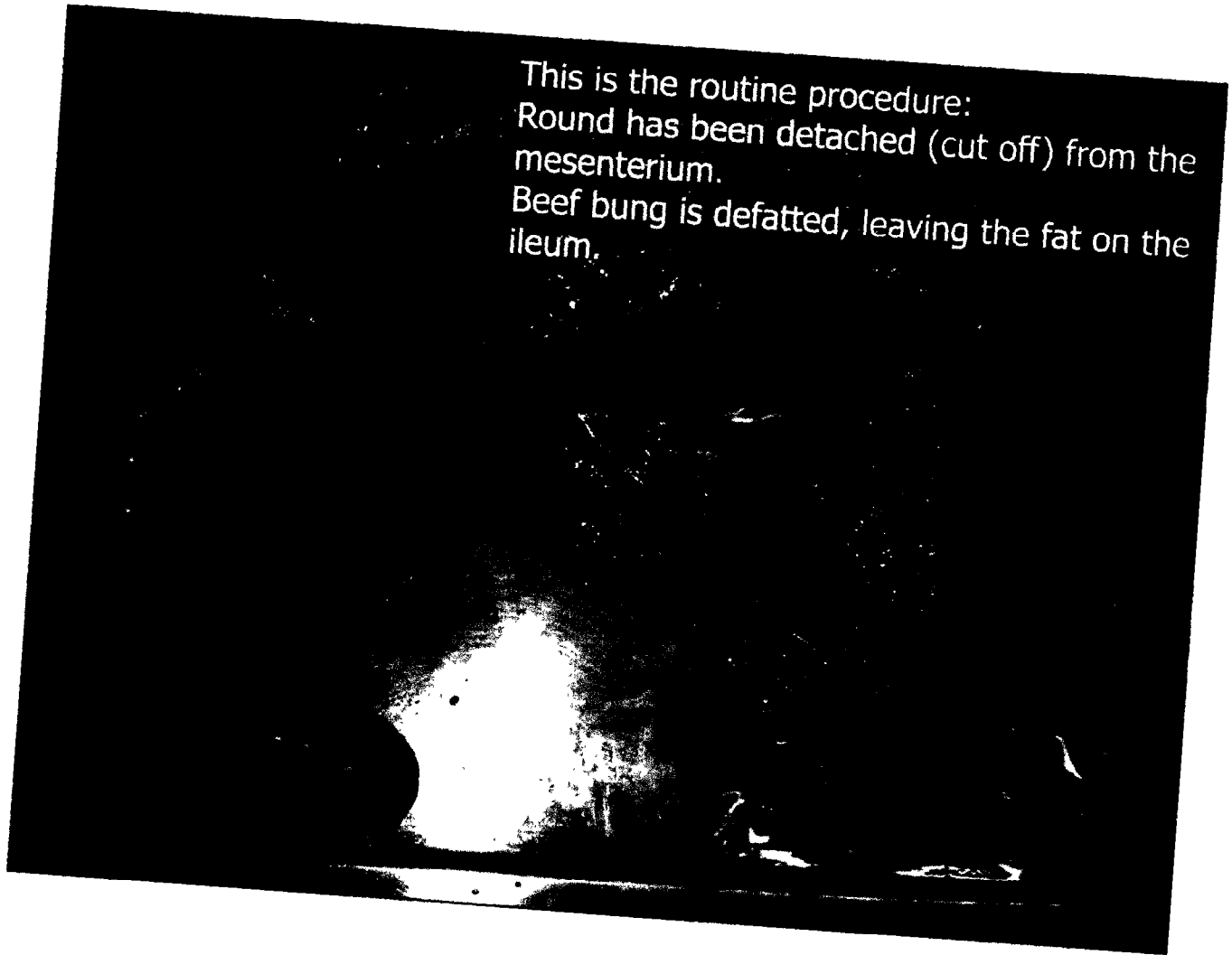
Same as 89

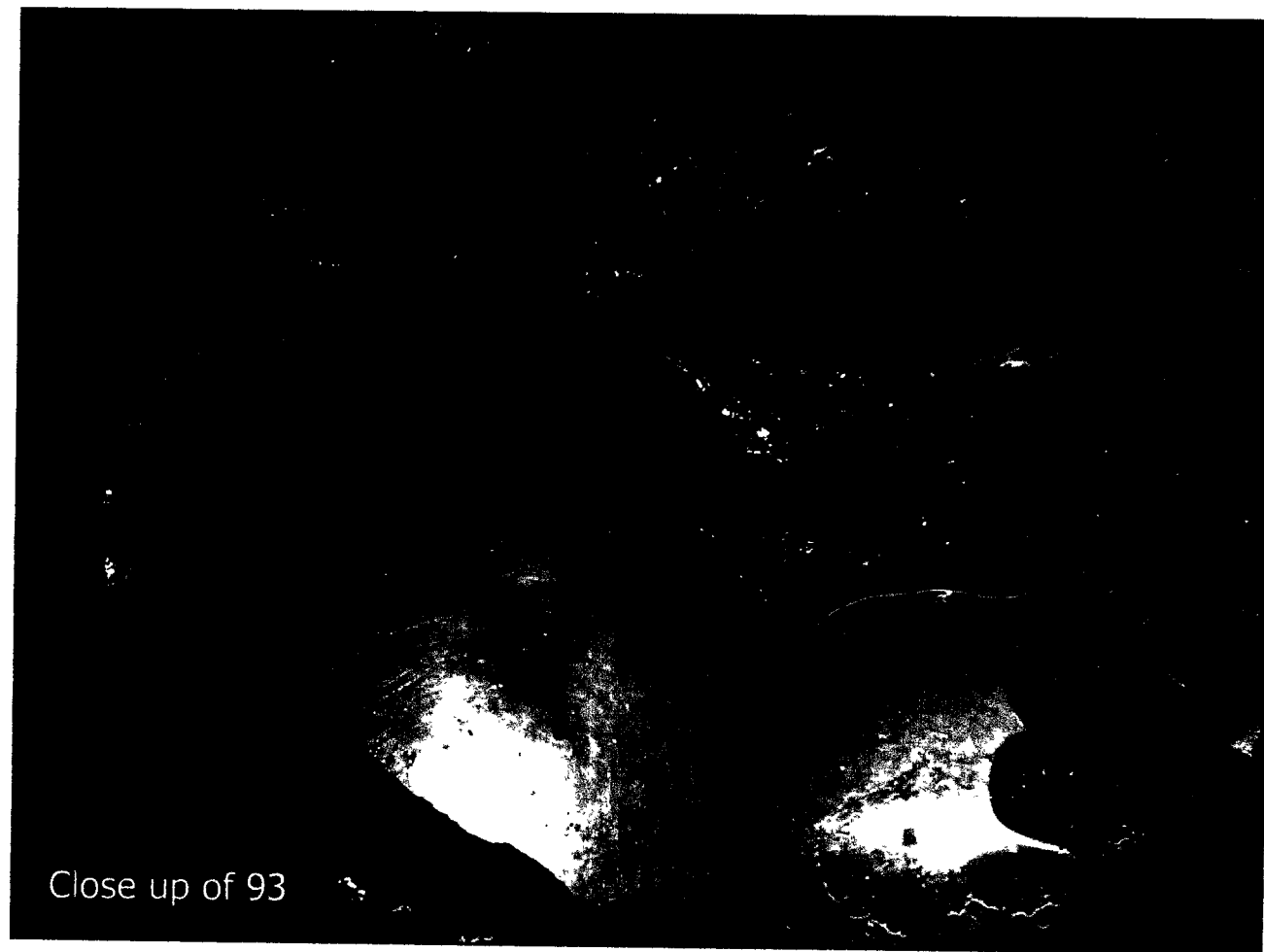
This is how the ileum would look **IF** used after
a difficult work of defatting with scissors.

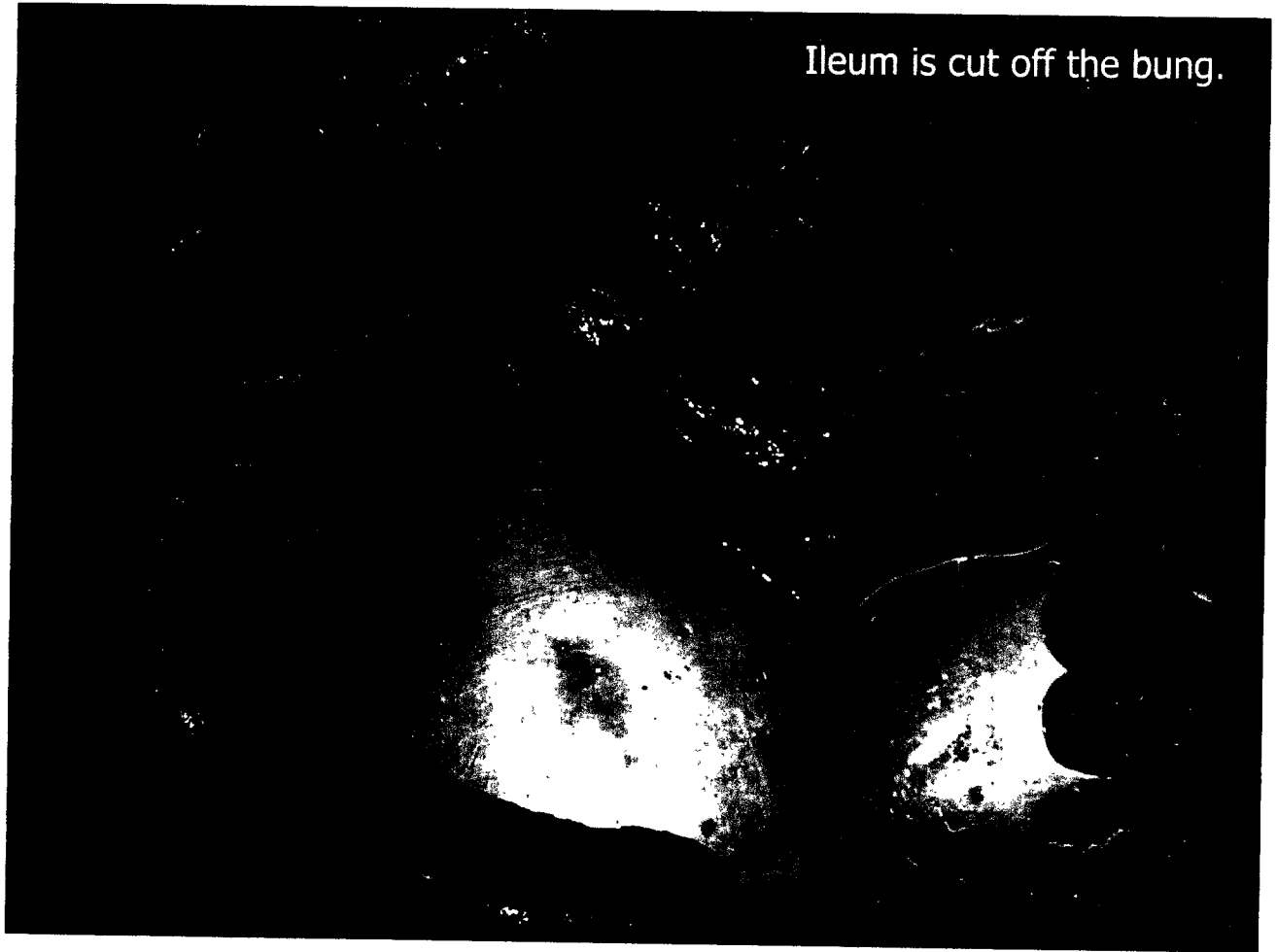




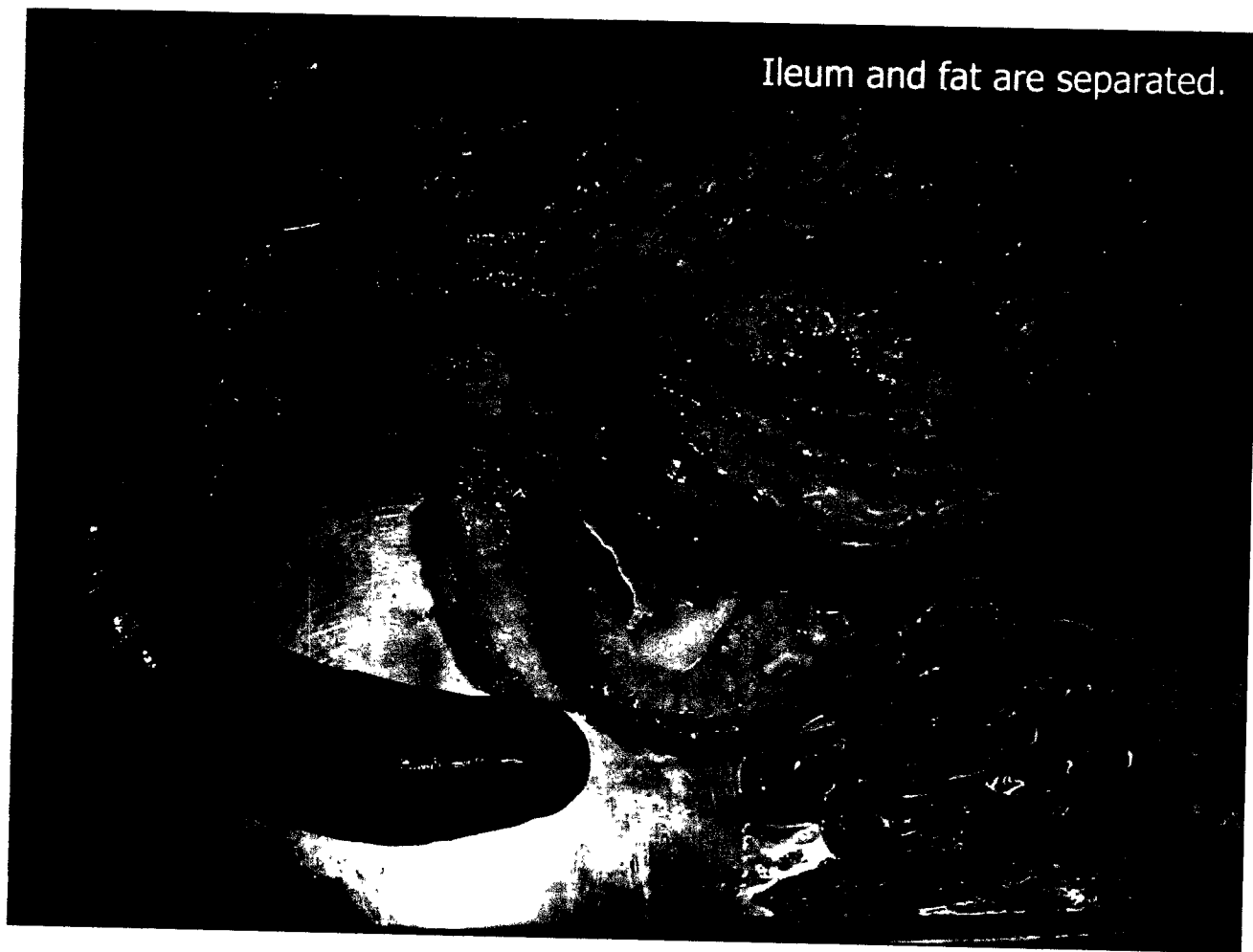
This is the routine procedure:
Round has been detached (cut off) from the
mesenterium.
Beef bung is defatted, leaving the fat on the
ileum.



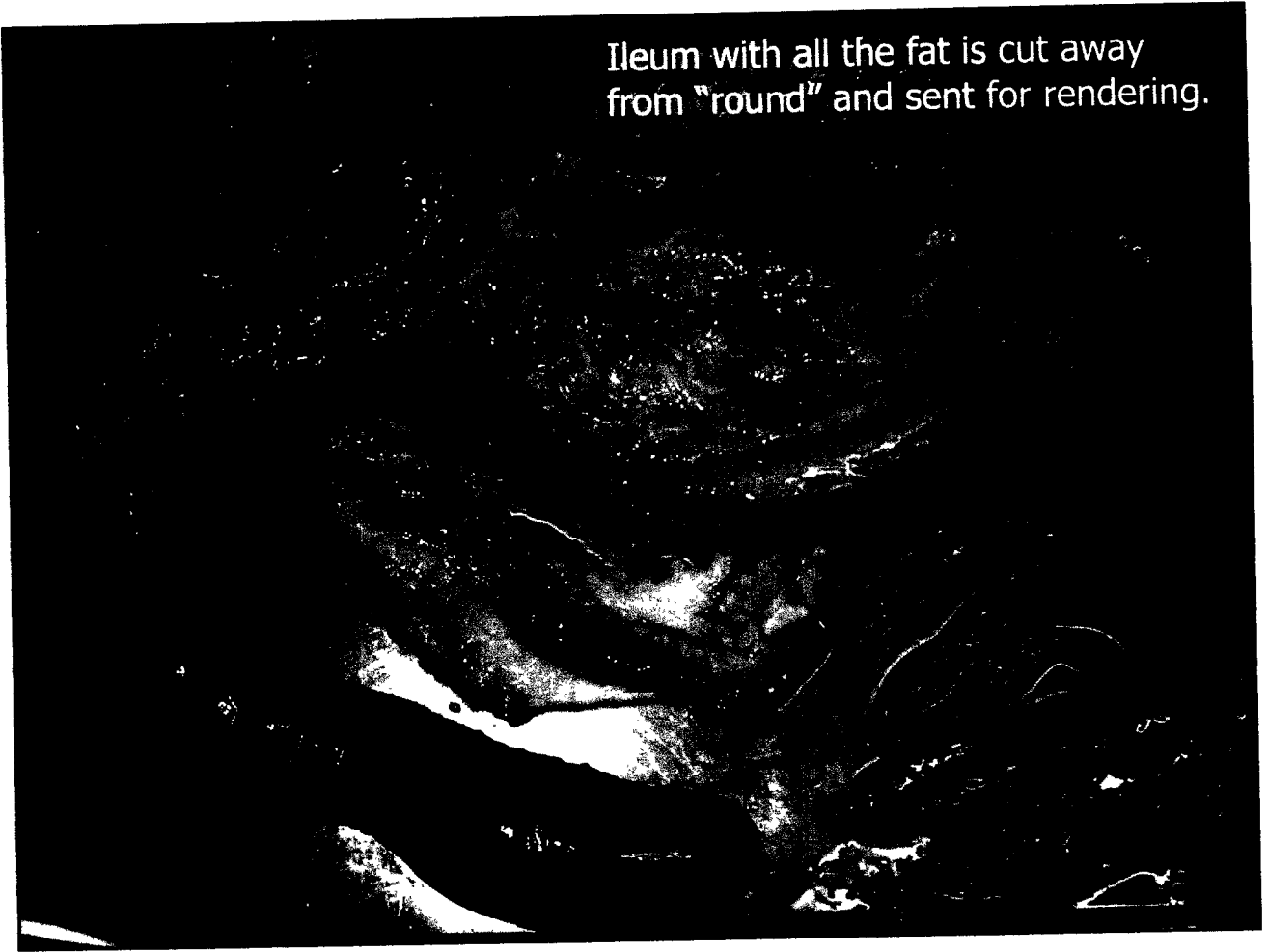




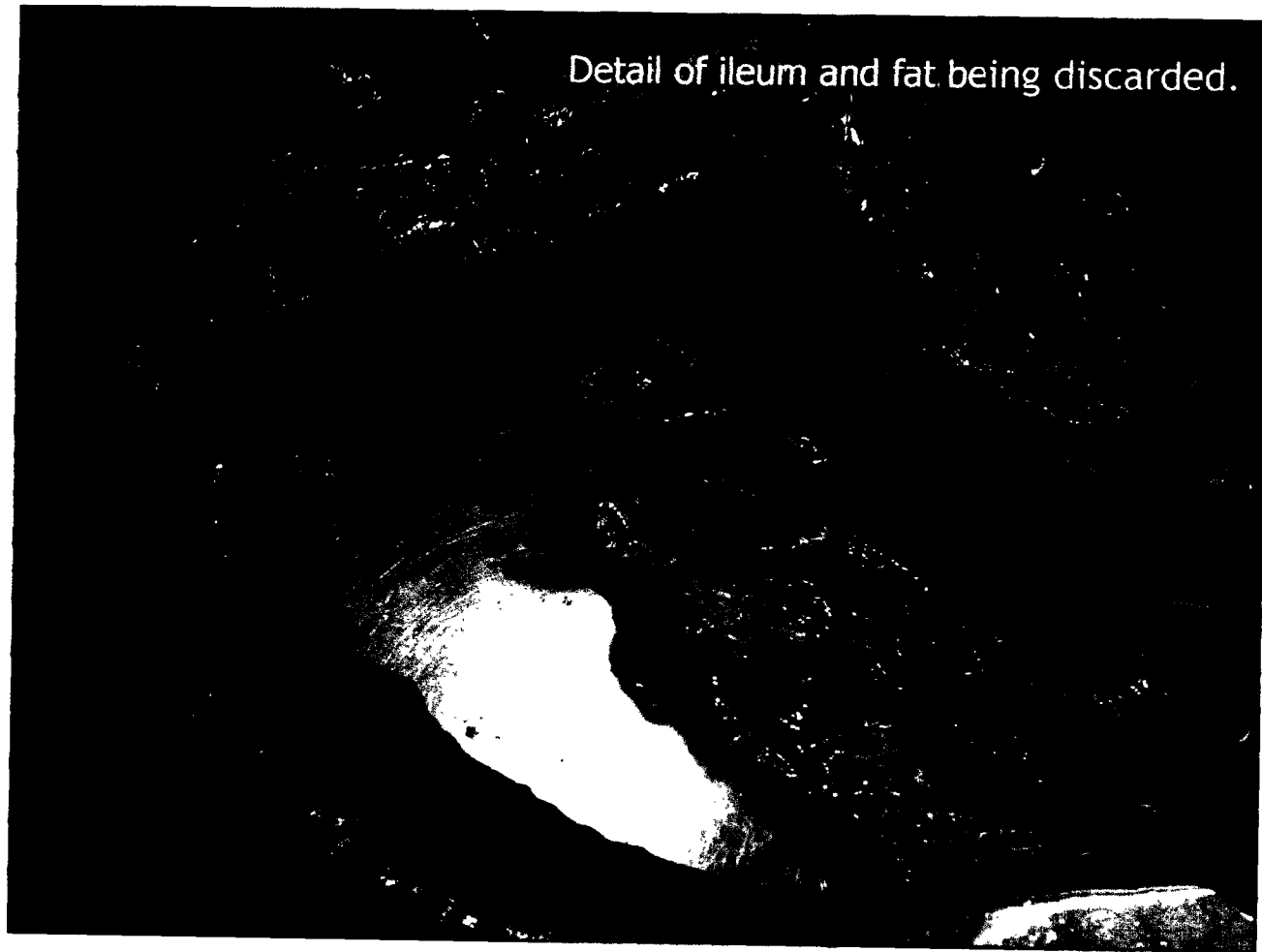
Ileum and fat are separated.



Ileum with all the fat is cut away
from "round" and sent for rendering.



Detail of ileum and fat being discarded.



Produced for ABTN
(Associação Brasileira de Tripa Natural – Brazilian Natural Casing Association)

Pictures by

